

# LUNCH

## TO START

### CRISPY CALAMARI 14

Dusted with herb flour, lightly fried, spicy marinara

### SPICY AHI OVER CRISPY RISOTTO 15

Raw Ahi tuna, sesame oil, chili, aioli, soy, scallions, crisp rice, jalapeño

### AHI TUNA TARTARE 16 \*

Raw Ahi tuna, avocado, cucumber, scallions, aioli, tomatoes, capers, balsamic reduction, micro basil, white truffle wonton crisps

### BEEF CARPACCIO 16 \*

Raw Wagyu beef, micro greens, garlic aioli, olive oil

### CITRUS POACHED SHRIMP COCKTAIL 19 \*

White wine, orange, rosemary, thyme, black peppercorn

### BEET & AVOCADO TARTARE 15 \*

Red & golden beets, smashed avocado, aioli, radish, micro cilantro

### SALMON CRUDO IN CUCUMBER 17 \*

Raw Salmon crudo, sliced cucumber, chili, olive oil, balsamic reduction

### PROSCIUTTO & BURRATA 17 \*

Shaved Prosciutto, Burrata, mixed olives, pesto, crostini

## SIGNATURE SALADS

### VILLA CAESAR 13

Romaine, Caesar dressing, crostini, white anchovies, shaved Parmigiano Reggiano  
Add Chicken + \$8 Add Jumbo Prawns (Grilled or Chilled) + \$11

### CAPRESE À LA VILLA BLANCA 13

Mozzarella, heirloom tomatoes, roasted red pepper, basil, olive oil, balsamic reduction, pesto

### SEASONAL QUINOA 14

Butter lettuce, arugula, watermelon radish, beet quinoa, blue cheese chive dressing  
Add Chicken + \$8 Add Jumbo Prawns (Grilled or Chilled) + \$11

### PROSCIUTTO MELON 15

Mustard greens, arugula, shaved Prosciutto, Ciliegine Mozzarella, Canteloupe & Honeydew melon, lemon & fresh mint dressing

### BEVERLY HILLS CHOPPED 18

Mixed greens, grilled chicken, red onion, blue cheese, pine nuts, sweet corn, tomato, egg, avocado, balsamic vinaigrette

### ST. TROPEZ 22

Blackened ahi tuna, mixed greens, red cabbage, garbanzo beans, cucumber, heirloom tomatoes, oregano vinaigrette

### GRILLED SALMON & ORANGE 24

Spinach, arugula, grilled oranges, Feta, caramelized walnuts, avocado, white balsamic vinaigrette

### HAMPTONS 26

Lobster, crab, Bibb lettuce, mixed greens, heirloom cherry tomato, mango, avocado, fine herbs, mango dressing



BEVERLY HILLS

## GRILLED FOCACCIA

### AVOCADO 13

Olive oil, pickled onion, micro greens

### GOAT CHEESE SUN DRIED TOMATO 12

Garlic, shallots, white wine, micro basil

### ROCK SHRIMP ARRABBIATA 14

Arrabbiata sauce, garlic, micro cilantro

### SMOKED SALMON 14

Crème fraîche, capers, red onion, radish, micro greens

## ON BRIOCHE

### VILLA BLANCA BURGER 17

100% Wagyu, garlic remoulade, red onion, tomato, butter lettuce, frites

Add Bacon, White Cheddar, Grilled mushrooms, Grilled onions +\$3 each

### GRILLED CHICKEN CLUB 16

Bacon, Avocado, pesto aioli, Goat cheese

# MENU

## PASTA & RISOTTO

\*\*ALL PASTAS CAN BE MADE USING GLUTEN FREE NOODLES

### LINGUINE PUTTANESCA 16

Tomato, basil, Kalamata olives, capers, oregano, marinara

### PENNE GENOVESE 18

Pesto, asparagus, green beans, pine nuts

### SPAGHETTI ROMA 17

Bacon, sweet peas, cream, onion

### LINGUINE VONGOLE E COZZE 18

Manila Clams, Black Mussels, white wine, spinach, butter, shallots

### SPAGHETTI LOLITA 18

Chicken, roasted tomatoes, spinach, pine nuts, white wine

### WILD MUSHROOM PAPPARDELLE 19

Wild mushrooms, white wine, garlic

### RIGATONI BOLOGNESE 19

Ground beef, lamb, onion, carrot, celery, tomato, red wine, Parmigiano Reggiano

### SPICY ARRABIATTA WITH PRAWNS 25

Penne, jumbo prawns, spicy tomato sauce

### MIXED SEAFOOD RISOTTO 31 \*

Jumbo Prawns, Scallop, Black Mussels, Manila Clams, Saffron risotto, sweet peas

## ENTRÉES

### PAN ROASTED ATLANTIC SALMON 29 \*

Beurre Blanc, cherry tomato arugula Israeli couscous

### VILLA BLANCA FISH & CHIPS 23

Battered sole, frites, tartar sauce, malt vinegar

### ROASTED JIDORI CHICKEN 26 \*

Chicken demi glace, roasted heirloom vegetables, roasted fingerling potatoes

### CHICKEN MILANESE 24

Herb breadcrumbs, lemon, signature salad

### FILET OF SOLE 25 \*

Gremolata, Beets Quinoa, sautéed garlic spinach

### SEARED SCALLOPS 30 \*

Lemon Beurre Blanc, sautéed asparagus, roasted tomatoes, Israeli cous cous

## FOR THE TABLE

### ROASTED HEIRLOOM VEGETABLES 8 \*

Garlic, olive oil, herbs

### JUMBO GRILLED ASPARAGUS 8 \*

Garlic, olive oil, herbs

### CRISPY FRIED ARTICHOKES 10

Lightly dusted with herb flour, thyme, rosemary, garlic, lemon zest

### BRUSSELS & BACON 9 \*

Garlic, olive oil, sea salt

### ISRAELI COUS COUS 6

Cherry tomatoes, arugula, zucchini, garlic

### CAULIFLOWER MASH 8 \*

Olive oil, garlic, cream

### BEETS QUINOA 7 \*

Beet vinaigrette

### ROASTED FINGERLING POTATOES 7 \*

Olive oil, salt, pepper, rosemary

### SAUTÉED GARLIC SPINACH 6 \*

Olive oil, salt, garlic

### TRUFFLE & PARMESAN FRITES 10 \*

Split Plates \$5

We kindly offer limited substitutions only.

\* Denotes items that can be made Gluten Free

Vegan options available, please ask!